# Operate a Grill

**Marine Corps Food Service Schools**

**Marine Corps Detachment**

**Fort Lee, VA**

# TERMINAL LEARNING OBJECTIVE

**In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500)**



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# ENABLING LEARNING OBJECTIVE

- **Given a grill, subsistence supplies, cooking utensils and references, operate a grill, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500a)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all government assets remain free of food borne contaminants.(3381-GARR-1500k)**



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# OPERATION OF THE GRILL

- **Two Types of Grills**
  - **Gas Grill**
    - **Table-mounted or countertop models**
    - **Burn natural, manufactured, or LP gas**
    - **Two to six burners under the grill plate**
    - **Splash guard to protect from grease splatters**
  - **Electric Grill**
    - **Table-mounted or countertop models**
    - **Three to six heating elements under the grill plate**
    - **Splash guard to protect from grease splatters**



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# OPERATION OF THE GRILL

- **Grill Size**
  - **Determining factors**
    - **Space provided**
    - **Mission**
  - **Grill Sizes**
    - **Can come in 3’x 3’ to 6’x 3’ lengths**



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# OPERATION OF THE GRILL

- **Gas Grill Operation**
  - Connect grill to an appropriate power source
  - Push the thermostat in and turn it clockwise to desired temperature
  - Repeat step for all thermostat controls
  - Preheat grill for approximately 10-15 minutes
  - Monitor grill for “hot” or “cold” spots
  - Adjust thermostat as required
  - If excessive gas smell is noticed during cooking, immediately turn off all burners and inform maintenance



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# OPERATION OF THE GRILL

- **Electric Grill Operation**
  - **Connect grill to an appropriate power source**
  - **Push the thermostat in and turn it clockwise to desired temperature**
  - **Repeat step for all thermostat controls**
  - **Preheat grill for approximately 10-15 minutes**
  - **Monitor grill for “hot” or “cold” spots**
  - **Adjust thermostat as required**



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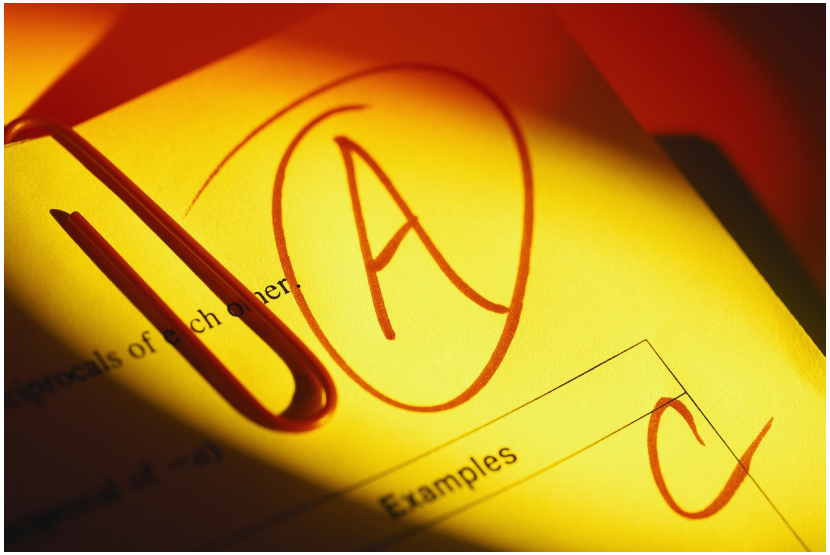
# CHECK ON LEARNING



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# CARE AND MAINTENANCE OF THE GRILL

- **Pre-Meal Cleaning Procedures**
  - **Pour approximately 1 cup (depending on size of grill) of hot water on cold grill**
  - **Wipe down grill to ensure all remnant food particles are removed**
  - **Repeat as necessary**
- **During Meal Cleaning Procedures**
  - **Pour a cupful of hot water on the hot grill plate, let water boil up, and scrape off loosened food particles into the grease trough with food turner or dough knife**
  - **Repeat as necessary**



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# CARE AND MAINTENANCE OF THE GRILL

**WARNING: DO NOT PLACE ICE OR A LARGE AMOUNT OF COLD WATER ON A HOT GRILL. THIS CAN CAUSE “COLD” SPOTS OR DAMAGE THE HEATING ELEMENTS UNDERNEATH THE GRILL PLATE**



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# CARE AND MAINTENANCE OF THE GRILL

- **Post-Meal Cleaning Procedures**
  - Turn off thermostat
  - Use hot water method to remove built up food particles
  - Cool grill plate
  - Use grill screen with a small amount of mineral oil, rubbing screen in the direction of the grain of the grill plate
  - Rinse grill plate with a small amount of hot water
  - Wash other surfaces with a clean towel; dampened in a hot detergent solution



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# CARE AND MAINTENANCE OF THE GRILL

- **Post-Meal Cleaning Procedures (con't)**
  - Rinse with a clean towel dampened in hot, clean water
  - Dry with a clean towel
  - Some grills require a small portion of vegetable oil to be applied to entire surface of the grill plate after cleaning (to prevent rust)
  - Remove grease receptacle, empty and scrub with a stiff brush dampened in a hot detergent solution
  - Rinse grease receptacle in hot water and allow to air dry
  - Replace grease receptacle



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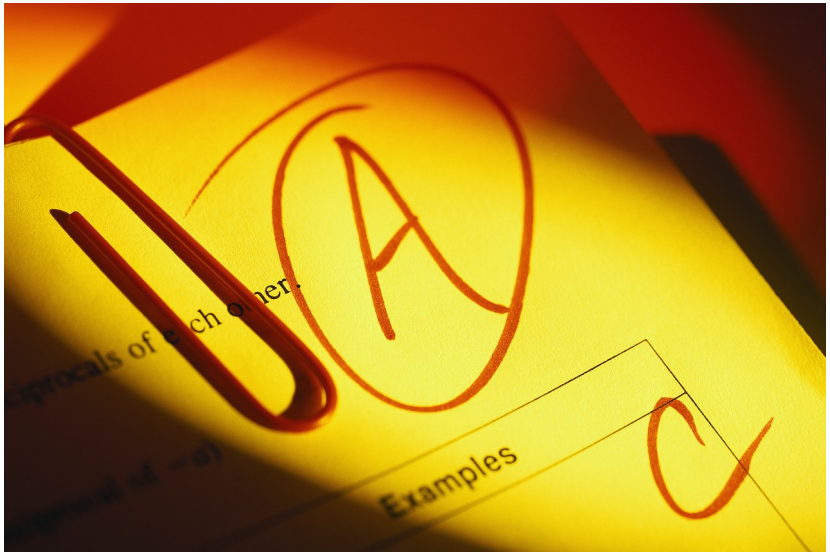
# CHECK ON LEARNING



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# SUMMARY

**During this period of instruction we have covered:**

**(1) Operation of the Grill**

**(2) Care and Maintenance of the Grill**



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# DEMONSTRATION

## Muster around the Grill for a Demonstration



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